

# Installation & Operation Manual

## Classic Countertop Chafing Dish

Model: K2509-6



**Spring**<sup>USA</sup>  
*The Evolution of Intelligent Design*<sup>®</sup>

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*The Evolution of Intelligent Design*<sup>®</sup>

## Before You Begin

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To ensure safe operation, read the following instructions in their entirety.

### **WARNING**

Warning is used to indicate the presence of a hazard that can cause severe personal injury, death, or substantial property damage if the warning is ignored.

### **CAUTION**

Caution is used to indicate the presence of a hazard that will or can cause minor personal injury or property damage if the caution is ignored.

### **NOTICE**

Notice is used to note information that is important but not hazard-related.

#### **To reduce risk of injury or damage to the equipment:**

- Equipment should only be used in a flat, level position.
- Do not obstruct or cover the equipment in any way when in use.
- Do not store or place any materials below the equipment when in use.
- Always turn off and unplug electric heating elements when not in use.
- Always allow equipment to cool before handling.
- Do not operate without water in the water pan.
- Do not operate unattended.
- Closely supervise equipment operating in public areas and/or around children.
- Do not operate if equipment has been damaged or is malfunctioning in any way.

## Maintenance Cont'd.

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Clean the electric heating element with a slightly moistened cloth only.

### **WARNING**

**Electrical Shock Hazard.** Liquids inside the heating element can cause electrical shock. Never immerse the element in water. Never carry the heating element by the cord.

Over time, mineral deposits may accumulate within the water pan. Remove with de-liming solution. Follow the manufacturer's instructions for removal of mineral deposits from stainless steel surfaces.

If axles begin to squeak when opening the cover, apply cooking spray or vegetable oil directly on the axle to lubricate the components. Wipe off an excess oil. Never use WD-40 to lubricate the axle.

## Service & Repair

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Never attempt to service any part of The Classic Countertop Chafing Dish. Attempting to service on your own, or through an unauthorized repair facility, automatically voids your warranty. Contact our Service Department at 630-527-8600. For service forms, visit the Spring USA website.

## Warranty

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Spring USA's Classic Countertop Chafing Dish carries a ten-year warranty against manufacturing defects on welds and metal castings. Warranty does not cover abuse or normal wear and tear.

## Disassembly

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When finished serving food:

1. Extinguish the canned fuel or unplug the electric heating element.
2. Open the cover, remove the food pan and allow time for the water and canned fuel or heating element to cool down before handling.
3. Once cooled, remove the heating element from beneath the water pan by first twisting the bolts counter-clockwise.
4. Slide the heating element in the corresponding direction that aligns the bolts with the bolt hole openings on the heat element.
5. The heating element will no longer be secured to the bottom of the water pan and can be pulled straight down to remove.
6. Close the cover. Pull the cover straight up to remove.
7. Remove the water pan from the stand by pulling it straight up. Empty the water from the pan after every service.

## Maintenance

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The Classic Countertop Chafing Dish should be cleaned after every use to maintain the appearance and prolong the life of the equipment.



### WARNING

**Burn Hazard.** Follow the disassembly instructions prior to cleaning.

Parts suitable for cleaning in a commercial dishwasher:

- Food pan
- Water pan

The frame and cover may be cleaned with warm, soapy water. Never use abrasive materials or scouring pads. Never immerse the frame in water. Thoroughly wipe off any mild soap. If needed, polish with stainless steel cleaner or glass cleaner without ammonia.

## Function

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Spring USA's Classic Countertop Chafing Dish is intended to be used with canned fuel or an electric heating element (not included) and for serving prepared food. It has been designed specifically to keep food warm. Food must be at or above serving temperature before being placed in the chafing dish.

**NOTICE:** The Classic Countertop Chafing Dish only maintains temperature – it does not cook or continue to cook food.

## Installation

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Inspect all parts of the Classic Countertop Chafing Dish prior to installation. If the unit is damaged, do not use. Contact a supplier for a replacement. To use the chafing dish, first place the unit on a flat, level surface and carefully place canned fuel in the holder located on the bottom of the chafer.

If using an electric heating element, Spring USA's electric heating element for rectangular chafing dishes, model #9517, is recommended. First remove the fuel holder. To attach this element, align the bolt holes on the element with the bolts located on the underside of the water pan. The flat side of the heating element should be touching the underside of the water pan. See Figure 1 for reference.



**Figure 1. Electric Heating Element, Flat Side Down**

## Installation Cont'd.

Slide the heating element in the corresponding direction that aligns the bolts with the narrow slots on the element. See Figure 2 for reference.



**Figure 2. Electric Heating Element, Mounted Alignment**

Tightly fasten the bolts so the heating element is in direct contact with the water pan and there is no gap between the parts. Run the heating element cord through the holder located underneath the frame on either side of the chafing dish. See Figure 3 for reference.



**Figure 3. Electric Heating Element Cord in Holder**

## Dimensions



**Weight:** 48 lb. (21.8 kg)

**Capacity:** 9.875 qt. (0.95 L)

## How to Operate

1. Open the cover and remove the food pan from the water pan.
2. Pour clean, hot water (140°F-180°F) into the water pan to the fill line stamped on the backside of the pan.
3. Light the canned fuel or plug in the electric heating element. The element will automatically start to heat.

**NOTICE:** For ambient temperature water, allow one hour for pre-heating with the cover closed and the canned fuel lit or heating element on.

4. Place the food pan containing prepared food into the water pan and close the cover.
5. Regularly monitor the food temperature and water level in the water pan. Food should remain above 140°F. Water should not fall below the fill line. If needed, refill the water pan with hot water.

**NOTICE:** The water pan will warp if allowed to run dry for an extended period of time. A warped water pan will cause poor contact with the heating element and limit heat transfer to the pan.



### **WARNING**

**Burn Hazard.** Hot food, surfaces, steam and liquid can burn skin. Allow time for cooling before servicing.



### **WARNING**

**Electrical Shock Hazard.** Liquids inside the heating element can cause electrical shock. Do not use a damaged power cord.